





SET SAIL

GRILLED PRAWNS  basil & prosciutto wrapped, pickled melon, garlic dijon vinaigrette 21

BBQ RIBS  compart family farms duroc pork ribs, brown sugar & cumin rubbed, sambal bbq sauce 21.5

CEVICHE*  lime marinated fresh fish, cilantro, jalapeño, cucumber, red onion, avocado, shaved fresno chili, tortilla chips 17.5

AHI POKE* diced raw yellowfin tuna, sesame soy dressing, coconut cilantro sauce, jalapeño, sweet & spicy sesame crackers 23

CAESAR SALAD lemon, garlic & anchovy vinaigrette, focaccia crumble, manchego cheese 13.5

STRAWBERRY & CANDIED WALNUT SALAD* field greens, goat cheese, cranberry balsamic 15

HEIRLOOM TOMATO & BURRATA SALAD barrel aged balsamic, extra virgin olive oil, focaccia crumble, basil 19

CRISPY CALAMARI macadamia nut panko crusted, sweet & sour sauce 19.5

BRUSSELS SPROUTS shishito peppers, calabrian chili chimichurri, lemon, black garlic aioli, parmesan 15

HAMACHI SASHIMI* japanese yellowtail, spring citrus ponzu, ninja radish, charred serrano oil 23

SEAFOOD CHOWDER sweet corn, fresh fish, clams, bacon, potato, creamy fish broth, focaccia 15

MUSSELS coconut tamarind broth, portuguese sausage, green onion, shallots, fresno chili 21

BY SEA

BAJA FISH TACOS beer battered mahi mahi, el nopalito tortillas, cabbage slaw, pico de gallo, cilantro cream 23

MIXED SEAFOOD POT fresh fish, shrimp, mussels, saffron tomato broth, risotto cake, fried leeks 27


SESAME CHICKPEA ROASTED LOCAL FISH warm orzo salad, zucchini, corn, fennel, roasted red pepper cream, stone fruit guajillo vinaigrette, curry oil 31


FRESH FISH CAESAR daily chef's preparation, romaine, lemon, garlic & anchovy vinaigrette, focaccia crumbles, manchego cheese 22.5

BY LAND

CHEF'S BURGER* sirloin & brisket blend, tillamook smoked cheddar, grilled onions, iceberg, tomato, special sauce, brioche bun, french fries 21
add duroc applewood bacon 3
add avocado 2

CAPRESE SANDWICH fresh mozzarella, tomato, basil pesto, wild arugula, french bread, balsamic reduction, side of field green salad with sherry dijon vinaigrette 19.5
add grilled chicken 6
add duroc applewood bacon 3

GRILLED CHICKEN SALAD  field greens, feta cheese, roasted red bell peppers, cucumber, baby tomatoes, sherry dijon vinaigrette, sea salt pepitas 22

STEAK & WEDGE*  brandt farms all-natural USDA prime sirloin, iceberg, cherry tomatoes, aged balsamic, duroc bacon, blue cheese dressing 31




DESSERT

HULA PIE chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 15

NEW YORK STYLE CHEESECAKE almond cookie crust, coconut and short bread cookie crumble, passion fruit coulis 14

CHOCOLATE PEANUT BUTTER TORTE chocolate ganache, peanut butter cream cheese filling, chocolate gelato, brûléed banana 16

SEASONAL SORBET  fresh berries 13

 *Gluten Conscious – these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. Please inform your server of any allergies.*

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*

A 20% gratuity will be added for parties of eight or more.

A 5% surcharge will be added to takeout orders.